THE FARMER & GARDENER;

AND LIVE-STOCK BREEDER & MANAGER.

CONDUCTED BY I. IRVINE HITCHCOCK, AND ISSUED EVERY TUESDAY FROM THE AMERICAN FARMER ESTABLISHMENT, AT $5 PER ANNUM, IN ADVANCE.

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American Farmer Establishment.

BALTIMORE: TUESDAY, DECEMBER 16, 1834.

INTERNAL IMPROVEMENT—There is no class of citizens more deeply interested in the improvement of the country by canals and rail roads than the farmers. The produce of mother earth, whether of her scratched pate in the form of vegetable products, or of her bowels in that of minerals, must still constitute the chief burden of our grand system of transportation, and consequently be of primary importance to the farmer. We rejoice in the extension of our facilities for quick and cheap conveyance, and especially in the spirit which is actuating those of our citizens who are deeply interested in the completion of the Chesapeake and Ohio canal to Cumberland. A convention of delegates from the whole country contiguous to the line of that great improvement from Baltimore to the Ohio river, was recently held in this city for the purpose of concerting measures to complete that great work to Cumberland, which seems likely now to be effected within a reasonable time.

A SOLID COMPLIMENT TO REAL MERIT.—Stars and garters and crosses and scraps of ribbon and tiles, are frequently awarded by kings to those who have done something that entitles them to such rewards, and generally the *intrinsic value* of the award is just about equal to the real merits of the receiver. In our own country *shining* qualities or *bright* actions are frequently honored by gifts of swords, services or pieces of plate, &c.—Political orators, (for the most part a *hungry* set,) are rewarded with dinners and stimulated with wine, which makes them wonderfully eloquent. But we do not remember ever to have witnessed a compliment in all respects more suitable in its nature and application, than the one recently paid to the persevering and energetic President of the Baltimore & Ohio Rail Road Co. Philip E. Thomas, who has in the discharge of his official duty, displayed qualities which would have done honor to the foremost in either the cabinet or the field. In the construction of the lateral rail road to Washington, a bridge or viaduct, built entirely of granite, has been thrown over the Patapsco river, that surpasses in magnitude and solidity any other structure of the kind in the United States, if not on the whole western continent—and this elegant and solid structure has been named most appropriately THE THOMAS VIADUCT.

FAIRS.—"A writer in one of the New England newspapers suggests the establishment of an annual wool-fair.—This appears worth attending to, as the convenience of both buyers and sellers is promoted by their having a general place of meeting. In England there are horse-fairs, sheep-fairs, cattle-fairs, hop-fairs, and probably many others: in Germany there are book-fairs, linen and cotton fairs, wool-fairs, and the like; whereas almost the only fairs in this country are fancy-fairs! These latter usually offer a most attractive scene from the numbers of beautiful females who grace the stands; and they are often made beneficial to some public charity; but they do not subserve the great interests of agriculture or manufactures.

Were an extensive wool-fair established, it is probable that farmers and graziers would pay more attention than they now do to the growth of their flocks, in which case this country might supply England with a large part of that quantity which she now imports from Spain and Germany. The coarse wool she obtains from her own sheep, but the fine she is compelled to import from countries having a different climate; and it is, perhaps, worthy of note, that the best quality is from Botany Bay.

As this country possesses every apparent advantage of soil and climate, she might, with proper attention, soon rival any other country in the world. The subject being important, we take the liberty of recommending it to our neighbor, the editor of the Farmer and Gardener, whose zeal in the furtherance of agricultural interests, is known in this and some of the neighboring states, and who may therefore be supposed to have more influence on the subject than can be claimed by us."

The above is from the Baltimore Gazette. We are decidedly in favor of fairs for the exhibition, sale and exchange of agricultural products, and *ideas*; but we doubt the practicability of getting the attendance of farmers, at least for a while, to a fair restricted to any *one* article of product of their farms. We would rather suggest a general meeting or fair in the fall of the year, for all those articles, which the summer may have furnished for the market. The trade sales of our booksellers are upon the *fair* principle exactly—these sales are conducted by certain rules, and from their increasing frequency and extensiveness, they seem to answer the purposes of the trade exceedingly well. Now we would again urge the importance of a general meeting of farmers, at some central point, in each state at least, about September or October in each year, to buy and sell, and inspect, and exchange agricultural commodities of all kinds—wool, live stock, seed grain, implements and machines (in action,) and indeed to do the thousand and one good and profitable deeds that may well be done at such fairs, and what is of vast importance, get acquainted with each other. ☞ N. B. and subscribe and pay for their agricultural paper.

GAMA GRASS AND GUINEA CORN.

Extract of a letter from a subscriber, dated LOWNDES COUNTY, Alaba. Oct. 27, 1834.

Crops of cotton and corn were never more abundant than this year, in this section of the country—and thus far we have had a good season for gathering. Our cotton commands now in Mobile from 13 to 14¼ cents per pound.

I can send you annually any quantity of the Gama grass roots packed in light rotten chaff—they will bear seed abundantly the first year. The soil in which it is found in this section of the country is the richest river bottom lands. The Guinea Corn is an article I have not seen noticed in your paper; I planted a few rows in my garden last April, and which I cut every fifteen days for three months, at which time it was neglected, and although we have had several severe frosts, it still springs from the roots, though it will not stand the winter. It will yield a third more than the Gama grass under equal soil and treatment; it is more succulent also.

WORKING MEN—who are they? or rather who are not working men? Farmers and mechanics are so called—but he is *best* entitled to this appellation who labors hardest to live without working—the seeker for a petty office—he who spends a thousand dollars in electioneering for an office worth only five hundred, and ten to one misses it after all.

THE FARMER.

[From a British treatise "on the Science of Agriculture."]

ON PLANTING ORCHARDS AND MAKING CIDER.

By introducing the subject of cider, my object is not to enter into the history of the apple, nor to discuss the merits of the different modes of making cider, nor to describe the vast variety of cider fruit; but knowing that certain prejudices and erroneous opinions exist, that much depreciate the value of that, which, when well made, is a wholesome and delicious liquor; and that such prejudices and opinions absolutely deprive many districts of the profit and pleasure, resulting from the growing and making good cider; I entertain the hope of being able to state such observations and facts, as will assist in removing those obstacles.

In the first place, it is a general opinion that the *soil* of those districts that are famous for good cider, such as Devonshire, Herefordshire, Somersetshire, &c. is the grand cause of the superiority of their productions; but this is an egregious error; it is by no means the case; the *soil* has little effect on the *quality* of the cider; as it is well known that in those counties, celebrated for good cider, the prime ciders are produced on soils of directly opposite qualities. However, to convince my neighbours of Wiltshire, that the cause of their inferiority was in their bad assortment of apples, and not in their soil or climate; I, many years since, selected some apples of the sort there called the cadberry, which grew in a very poor, shallow, black, gravelly soil, resting on a chalk subsoil; and made cider from them: and this cider proved, and was allowed by many good judges who tasted it, to be as rich, strong, and fullbodied, as any that grew on the richest lands, or most famous districts. I also gathered from one tree of the sort called the golden ducat, growing on a soil of the same description, for y bushels of apples, and these were made into cider, which, like the apple itself, proved to be a brilliant, sparkling, delicious, vinous liquor. In the same orchard the greater part of the apples were of the worst sorts, green, thin and sour; and when mixed, made a thin sour cider. I also, by way of demonstration, made cider from various other fruits separately, and among the rest, of a green hard apple, called the stone pippin, which being well known to keep well, and after long keeping, to ameliorate and become palatable; I wished to prove if the cider also would improve by keeping: which it did not, but was always like the apple, thin and sour. Hence it must be obvious, that as far as the soil is concerned, the same sorts of apples grown in any part of the kingdom, will produce cider of equally good quality; indeed, every person knows that a nonpariel is a nonpariel, and a golden pippin, a golden pippin, in all places alike; the only difference that can arise in the soil, is in the supply of moisture and manure; the greater the supply of these the greater may be the quantity; but the quality will be more aqueous, and of course less valuable. The quality will be chiefly influenced by the climate and exposure, as it may affect the ripening, for the riper and dryer the fruit, the richer and more spirituous the cider; and these things vary in their effect on apples, as much in one county as another.

Another very prevailing opinion is, that a good eating apple cannot be a good cider apple; and that a good cider apple is not to be selected by its taste, or effect on the palate; but this is equally erroneous. A person may not be able to ascertain the exact specific gravity of the juice of an apple by his palate; but the general character of an apple may be correctly ascertained; and the character or qualities of the cider, will always be found to prove very nearly the same as the apple. Thus, a rough sweet apple will give a rough sweet cider, a thin sweet apple, a thin sweet cider; and an acid and sour apple, an acid and sour cider; but generally, the rough asperity of an apple and the aromatic flavor will remain in the pulp, or pass off in fermentation. Another erroneous opinion is also very generally prevalent, that a mixture of apples makes the best cider; but as a general proposition, a simple view of the thing must show its absurdity. If there be a good cider apple, and a bad cider apple; how can an union of the bad, make the good better? The fact is, fermentation possess the greatest influence in determining the quality of the cider; and it is a law of nature, that without a perfect vinous fermentation, there cannot be a perfect vinous liquor. Now it is well known, that two sorts of apples may be selected, the juice of one of which will commence fermenting in two or three days, and that of the other, not in less than eight or ten days. It must then be obvious, that as the early fermentation of the one, will force the backwardness of the other, and the late fermenting will check and retard the early, there can be no perfect fermentation with either; and consequently no perfect vinous liquor: and this principle will undoubtedly operate, with the fruit from the same tree, as some must unavoidably be better ripened than others; and therefore, in this case, if the ripest were selected and separately made into cider, the quality would prove superior to that made of those that were less ripe, or if made together. After cider is made, indeed, it may by mixing, be made more suitable for peculiar, or general purposes, and thus be said to be better for mixing; but mixing the apples must be a pernicious and unprofitable practice.

The science of fermentation is most important to all who make cider, or wine, or beer; and those who wish for information on this subject, may find it in a valuable little book, by Maccullock on wines.

The health, duration, and prolificacy of apple-trees, as well as all other fruit-trees, are more dependent upon the subsoil than the surface-soil; in planting trees, therefore, this requires more attention than is generally given to it. Healthy and prolific apple-trees will seldom be found where the subsoil is of a cold, tenacious, wet, and stagnating quality; and whatever may be the nature of the surface-soil during very dry summers, the roots in search of water will delve deep into the subsoil, and having penetrated, however low, there they must remain; they cannot get back again. In all cases, food selected deep in the soil, is aqueous and unwholesome; and if the water be stagnant, the roots canker and rot in the winter, which vitiates the sap, and thus the tree becomes cankered and diseased; and a tree thus situated, although it may for the few first years produce fine fruit, and afterwards, generally produce strong fine shoots in the summer, these will become diseased, and often die in the winter or spring. The fruit, also, when a tree is in this state, is generally vapid and imperfect, and a crop very uncertain.

In planting orchards, therefore, it will be necessary, to ensure success, or permanent and progressive prolificacy; to guard against those casualties, by underdraining and supplying water on the surface, during very dry weather. But the most effectual mode will be, in improper subsoils, to form an artificial rock, as a foundation on which to plant the trees, about a foot or a foot and a half underneath the surface of the soil, which may be easily done by removing the soil to the required depth, and laying a kind of floor of stones, bricks, tiles, or slates, taking care that the joints be well closed or stopped with cement, that the roots may not penetrate, as a tree extends its roots, even farther than its branches. To make the foundation quite perfect may be expensive, but it must be considered, that the work thus done is for ever done; it will not require repairing: and the additional prolificacy of the trees, their healthy duration, and the superior quality of the fruit, will make an ample return. However, where the expense of paving to a full extent cannot be afforded, even three or four feet square immediately under the tree, will be a great protection: it will, at any rate, give a right direction to the roots in their first outset, and prevent the formation of taproots, which are bad things in fruit-trees.

As the figure of a tree, or its shape and form, determines its power of sustaining weights on its branches, and of resisting the wind; and its prolificacy, in a great measure, depends on the due and regular expansion and exposure of its branches equally to the influence of the sun and air, this should be attended to on its first formation or grafting. And if the following particulars in the mode of managing it are attended to, they will be found to produce a tree of that shape and strength, that will be equal, in every respect, to its wants.

Whether the tree be intended to be raised by inserting the graft near the ground, or at a sufficient height to form a head, only one graft should be permitted to remain; and this should be trained up, with a single stem, to the utmost height of its growth, and never stop'd or cut back. The horizontal branches or head will then be found to form itself, by pushing out shoots immediately around the point of the year's perpendicular shoot or stem; and as this will be long or short, according to the soil and situation, the horizontal tiers of branches will be at proportional and proper distances; and thus the tree will assume the shape and growth of the fir or the wild cherry-tree. If any irregular shoots should push out on the sides of the stem, or too many horizontals, they may be removed. And if the perpendicular stem or leading shoot should be destroyed, one of the horizontals may be fixed up perpendicularly to fill its place, which it will soon do, and the knife will not be required to be used for any other purpose. A tree formed in this manner, will apply all the sap furnished by the roots to a profitable purpose; and as it will never be headed, or cut back, its progressive or annual increase will be effective. And as I have before observed, it being a law of nature,

that no tree shall bear fruit until it has obtained a surface of stalk, branches, and leaves, proportioned to the food it takes up, this law will be fully supported; and the tree will attain the fructiferous state at the earliest possible period. The practice of cutting back trees, or topping off and shortening the branches, for the purpose of increasing its prolificacy, or of making it more healthy and strong, or of preventing premature exhaustion, is founded on a most egregious error. Whilst the roots grow unchecked, they will continue to collect and supply the same quantity of food, whether a tree be permitted to assume its natural figure, and to extend itself in a proper direction; or whether the branches be shortened every year, and it be thus compelled to form them in useless, shapeless clusters; the cutting back, therefore, cannot prevent the tree exhausting itself, or the soil it grows in. And can it be supposed any one will hesitate which to choose,—whether the food collected by the roots, shall be appropriated in the production of fruit; or that of forming useless branches to be cut off and thrown away; or if suffered to remain, to overshadow and smother each other?

MEXICAN PRODUCTIONS—TERMS OF EMIGRATION TO JICALTEPEC. By D***.

[From the Quarterly Journal of Agriculture, Mechanics, and Manufactures.]

Plantation of Jicaltepec,
State of Vera Cruz, July 27, 1832.

My Dear Sir,—According to promise, I will send you for the present a few hasty particulars concerning this place, reserving a more minute detail for my future communications. As I informed you before I left New-York, it is a very extensive tract, consisting of at least twelve, or more properly, twenty square leagues of land, of every variety of aspect. It is watered by a fine river, with its tributary branches. The soil is the richest I ever saw, and the climate most favorable to vegetation. Every thing grows with the greatest rapidity and luxuriance. Indian corn attains the height of twelve to fifteen feet; this does not apply to a few isolated stalks, but to the entire plantation of corn, consisting of forty or fifty acres, where six stalks grow in the same hill, and all are well supplied with ears. It is the same for every thing else. Potatoes were planted some time ago, and in forty days the new potatoes were fit for use and were gathered. Coffee, and the sugar cane, of which large plantations have been commenced, succeed very well, and will, in a couple of years more, be a source of great revenue. There is not one tropical production, with which I am acquainted, that does not succeed well in this climate, and many are found in a state of nature on the plantation. The colonists here, so far, are few in number, all French; but the proprietor is very desirous to have some from the United States, farmers, mechanics, or artizans. I will state to you in brief the conditions on which colonists are admitted, or invited to come, and the inducements which the place holds out to the industrious and enterprizing, requesting you to give them publicity in your Journal. Should any applications be made, on information from you I will see that the necessary steps are taken to facilitate the emigration of those who may desire to join us.

The colonists may be either agriculturists, farm hands, or mechanics. As there is plenty of land here, the Franco-Mexican Company enters into the following arrangement with agriculturists, or other persons who may wish to employ a small capital in agricultural operations. Land is let to them in such quantity as they may desire, or according to their ability or means. The farms thus formed are supplied by the Company with the buildings necessary to lodge comfortably the colonist and his farm hands. The Company also provides the farm with the necessary implements, plants, and seeds, and furnishes the nourishment of those employed on it. It will be perceived, therefore, that the agriculturist is lodged and fed by the Company, has land, and implements, and whatever else is necessary for the cultivation of the earth, provided him, on the condition of his improving the land thus granted. Of the produce, two thirds belong to the Company; the remaining third belongs to the colonist *forever*.—He may sell his interest to another if he chooses, and retire; or he may retire and leave an agent or overseer on his farm, in which case his share of produce, one third, will be sent him wherever he pleases, in any shape he may desire. Nay, he need not even come here at all. One who has capital, (and a very small one will suffice,) may appoint an agent to take up land for him on the conditions above stated; or, what is better, he may signify to the Director of the Company his wish to take up a farm, and the Company, on receiving his remittances of the amount he may wish to invest, will open a farm and procure laborers, in proportion to the amount; bring the land into cultivation, and render him an account, every three months, of the state of his affairs; in a word, watch over them as if he were himself present. It will be seen at once that a permanent revenue may thus grow out of a small capital, and in a very short time, three years at most, after the commencement, for the objects mostly cultivated are vanilla, coffee, and sugar. Of these three valuable products plantations once established are permanent, and do not require to be constantly renewed. Vanilla is in full yield the third year after being planted; coffee in two years, (for the Company furnishes plants of a year old to commence with;) sugar cane in a year after the commencement of the plantation. Besides these, many other valuable articles may be cultivated, as chocolate, pimento, cloves, cinnamon, nutmeg, cochineal, tea, &c. all of which form permanent plantations, so that when the land is once brought into employ, the remainder of the labor is to gather in the produce.

Farm hands are lodged and fed at the expense of the Company, and receive a yearly salary, fixed by the Company at 400 francs, (about $80,) each man. If the hand be married, the wife also receives a salary of about $50; and if there be children of either sex above the age of 14 years, they also receive a salary of about $30 per annum, until their 18th year, when they have the same salary as above stated for grown persons. In the mean time, the children are educated at the expense of the Company, and if they or their parents, or any colonist, fall sick, they have the attendance of a physician, the use of the necessary remedies, and all necessary attention, not only without expense to themselves, but during the time of their illness they receive half of their regular salary. At the same time, they also have the right to take up land according to their ability. Farm hands form an engagement for three years, after which they are at liberty to make such arrangements as they think proper.

Mechanics are lodged and fed by the Company, and receive besides, for their services, such salary as may be agreed upon between themselves and the Director, or his agents. They also have the right to take up land, and employ hands to cultivate it for their profit, on the conditions above mentioned. Carpenters, blacksmiths, tinsmiths, potters, masons, wheelwrights, machinists—such are the mechanics most wanted here.

Another point to be considered is, that those who may settle, having their lodging and nourishment provided by the Company, are at a very trifling expense for their clothing, and some trifling articles of furniture. The climate is regular; there is no winter, no want of fuel or thick clothing; the coarsest material is the best, and where all live in the same simple style, there can be no necessity for expenses in this point; all absolute wants in other points are supplied by the Company.

The above statements are *facts*. The same statements, or similar ones, had been made to me previous to my coming to this place. I gave credit to them myself, because I knew I could rely on the character of him who made the statements. But I deferred giving them to any one for publication until I could say that I had seen myself what I stated. I have seen this land, its resources, its fertility, its advantages for commerce and improvement, and I know of no place where capital may be more advantageously employed. I do not hesitate to exhort those who are industrious and enterprizing, who are struggling to live on a small capital, to come here and employ their means in the manner explained above. They will have to labor hard for two or three years; they will have to endure privations for the same time; but at the end of that period they will be in the enjoyment of a certain revenue, which will augment every year thereafter. I speak of those who are industrious; let no one imagine that he may come here and be rich without work; that he will have no more to do than to gather up money from the earth and put it in his pocket; if he thinks so, he will find his mistake, and disappointment and misery will be the consequence. It is as impossible to grow rich in idleness in *this* country as in any other region.

I will gladly furnish any other particulars which may be desired. For the present, adieu. D***.

Remarks.—The Company to which the above refers is composed principally of very respectable French capitalists. Applications for further information may be addressed, post-paid, to H. F. Dickehut, Jicaltepec, care of Le Verger freres, at Vera Cruz.—*Ed.*

Method of Preserving Cheese from Worms and Mites.—Grains of whole pepper, put into a vessel in which cheese is kept, will drive away the above mentioned insects.

THE BREEDER & MANAGER.

[From the Farmers' and Graziers' Guide.]

NEAT CATTLE.—*Of foddering or feeding.*

[Continued from page 253.]

Neat cattle are very liable to be blasted when first turned into clover, or any of the artificial grasses. They are liable to this accident from two causes—the state of the animal, and the state of the grass.

1st. The state of the animal. If it be the first time, and she have a good appetite and a strong digestive power, she will eat with great avidity, and digest quickly for some time; but at length blood will be formed in excess, and the sensorium will be oppressed. The digestive power will then flag, but the appetite will continue until the third stomach becomes distended, and incapable of performing its office. The first stomach, or rumen, will then be overloaded, and incapable of bringing up the food for rumination, in consequence of which its contents will ferment. The air which is generated by the fermentation, will so distend, or stretch the rumen, as to prevent the descent of the diaphragm, and the influx of the blood into the lungs, so that the animal becomes in danger of instant suffocation.

It seems a singular circumstance that the appetite for food should continue after the digestive function has ceased; and it may be fairly presumed, that it is a circumstance that would never happen, were we to follow nature in the management of animals more carefully than we do. In the natural pastures, a cow would not be able to gorge herself in this manner: the great variety of herbage which nature has provided, induces them to move about, to find the herbs most agreeable to their palate, and which varies almost as much as our taste, owing, probably, to the state or wants of their bodies. When an animal that has been thus kept, is turned into a field of artificial grass, as it is termed, it is like a child in the shop of a confectioner, and eats much more than is proper; and all the evil consequences that would arise from repletion in the child, arises, but with twofold danger, in the cow.

It has been remarked by an intelligent farmer, that if cattle are turned into a piece of clover, or vetches, when the wind is in the east, it is almost sure to blast them; for then, he says, the leaf seems withered, and hangs down. In this state, perhaps, it is tough, and less easy chewed. He advises to turn them in when the grass is a little wet with dew or rain, and not to keep them at first more than ten minutes; they are then to be taken off for about half an-hour, and put back again for about ten minutes; after another short interval, they are to be turned out for good.

Mr. Lawrence advises farmers to keep a digesting place for cattle; that is, a piece of short grass, where they can find but little to eat, and must consequently use sufficient exercise in getting it. This advice is very good in all cases, particularly if such cattle be turned in, as have been eating freely of the mangel wurtzel, turnip, or the artificial grasses.

The second degree in which cattle are liable to be blown, when turned into artificial grasses, depends upon the state of the grass. If it be young and tender, as when moistened with a mild dew or rain, it is easily chewed, and being as easily digested, it passes readily; but if it be withered, it becomes tough, and not being so easily chewed or thrown up for rumination, lies closer or more compact in the first stomach, or rumen; and is then, upon the slightest exciting cause, very liable to ferment. A knowledge of these circumstances should certainly lead farmers to adopt the most effectual modes of prevention: to which end, in addition to those previously mentioned, may be added, cutting the grass occasionally, and feeding the cattle from cribs in some rough ground, or in a cow-house, or large yard. It is, however, proper to observe, that when the artificial grasses are used in this manner, they should not be cut or brought in, till the dew, if abundant, be dissipated; otherwise, the animal will eat with as great a relish as in the field, and overloading its stomsch, will be just as liable to be blown or blasted—Perhaps this inconvenience would be most surely prevented by giving the cattle but a proper quantity at a time; and by spreading it out a short time, particularly of a morning when there is no sun, before it is given.

Generally speaking, neither grasses nor herbs should be cut until the flowers begin to open; as before this period they are watery, and contain less nourishment; shortly after this, they become more and more fibrous, stemmy, hard, tough, and consequently less digestible. Grasses or herbs cut too early, from having their juices more abundant, but in a raw, crude state, are very liable also to produce a diarrhœa, or looseness in the bowels.

When cattle are put into a field, it should be after the dew is dissipated. If the pasture be short, they may be left at liberty; but if it be abundant, and consist of the artificial grasses, such as lucerne, vetches, clover, or the like, the cattle should each be confined by a rope to a picket or post fixed in the field, until they have ruminated; they are then to be fixed in another spot. This change ought to take place five or six times a day; otherwise, by allowing them a large space, and changing them only twice a day, they will be very apt to gorge themselves, or after satisfying their appetites, they will trample upon and spoil the remainder. But cows may be much benefitted by being raced round the meadow three or four times gently, when first turned in to feed.

Little and *often*, is a maxim which ought never to be lost sight of in feeding neat cattle, particularly milch-cows. By this method they thrive better, and give more and richer milk.

It is very necessary to take cows from the pastures during the heat of a summer day; as the great heat and the stinging of flies will cause a considerable diminution of the milk. Cows should be turned into a field or exercised in some way, every day, at all times of the year, unless the weather be very bad; during their time of exercise, their stalls should be well cleaned out, and fresh fodder put in. When cows are kept on dry fodder, it is of importance that it should be of good quality, and dispensed to them in proper quantity; and unless those conditions be carefully observed all other attention will be of little use. Fodder, that has been badly kept, or that has been heated, or become mouldy, or dusty, such as the sweepings of barns, is little better than the husks of grain mixed with dust, and contains little nourishment, and is productive of many disorders.

The second, or even the third crop of artificial grass when of good quality, and cut and saved in a favorable time appears to agree better with cattle, than the first crop, of which the stems are stronger, and more fibrous; and which are, in consequence, more difficult of digestion and less productive of milk.

It is commonly remarked on this subject by the most experienced dairymen, that the young shoots of grass which spring up after hay harvest, especially in or after showery weather, are particularly productive of milk. It is the same with the first shoots of grass in spring, or early in the summer. It is, however, at these periods, that cattle appear to be most liable to inflammatory diseases, arising from an excess of blood. The fresh, tender shoots are eagerly eaten, and being readily digested, form an undue accumulation of blood in the system. This superfluity of blood, is, it is true, generally carried off by an effort of nature, as it is termed; or in other words, a diarrhœa, or scouring, or bloody urine, takes place; sometimes, however, its effects falls more immediately upon a vital organ, and inflammation of the brain, the heart, or the lungs, ensues; and the animal is too often lost from a want of early and sufficient bleeding.

All the plants previously mentioned as adapted for green fodder, may also be given dry; as may also the straw of barley and oats; which, if given unthreshed, is infinitely better, more relishing, and more healthy; wheat straw, when good and fresh, the siftings of rye, peas, beans, barley, especially when boiled, bran chippings or raspings of bread, oil-cake, hemp-seed, beech mast, starch dregs, and brewers' grains, may be occasionally given with advantage, but not too much at a time, nor for a long continuance. One or more of these things should be occasionally mixed with boiled roots, the mixture given in small quantities, six or seven times a day, by which both the quality and quantity of the milk will be increased, and the trouble amply compensated.

Straw is made more palatable by mixing it with the skimming, or second crop of hay, which for this purpose should not be quite dry; but mixed with the straw by laying it layer upon layer at the time of stacking; and if sprinkled with water in which a small quantity of salt has been dissolved, it will be rendered more palatable; the sprinkling may be done at the time it is given, or, which perhaps is better, a few hours before.

It may be laid down as a rule, that when neat cattle are stinted in food, farmers lose twice as much by the loss of flesh and consequent deterioration in the value of the animal, as he can ever save in the price of the food. This remark is particularly applicable to the dairyman, even in a greater degree than to the farmer or the grazier: a cow should never be stinted, no more than overfed; for one that is well fed will keep her flesh and yield twice as much milk as two that are badly kept and stintingly fed. They should never be suffered to gorge themselves, for in that case they produce all the disorders arising from indigestion and repletion.

Give them their food
By little, and often,—but let it be good,

is the golden rule; and if this be properly attended to, and the necessary cleanliness observed, a healthy and productive stock will be the consequent and certain result.

One thing essential to be observed in feeding is, that neat cattle, but especially cows, should not pass too suddenly from green to dry food, or the contrary; a sudden change injures the digestive organs, and diminishes the quantity of milk; this shrinking is particularly observable when the change is from green food to that which is less succulent. In this case, therefore, as well as in changing one pasture for another, great care must be used, and perhaps this cannot be accomplished in a better way than in inuring them to the change by degrees.

During the war, when agricultural produce was high, a large sum of money was made by the sale of the following receipt for feeding neat cattle.—It was recommended by Lord Somerville, and many other noblemen and extensive graziers and agriculturists, as a most excellent and economical mode of feeding. But we cannot ourselves speak of it from experience, never having tried it. The receipt was sold for five guineas; and five hundred persons subscribed before the particulars were made known to any one of them.

Cut good sweet wheat straw into lengths of about four inches, and strew it, about one inch thick, over a very clean stone, tiled, or boarded floor: sprinkle over the straw just enough clean water to damp it, and add a thin sprinkling of barley-meal, or any other good meal, upon it. Then throw over the meal twice as much sweet fresh-cut meadow-grass as you put of straw. Again, strew an inch thick of cut straw, which sprinkle with clean water, as at first; and then add, as before, a thin sprinkling of barley-meal, and fresh cut meadow-grass. And so go on,—cut straw, water, meal, and fresh meadow grass, till you get as much as you can use in a day.

This being done in the morning, let it lie together till the evening, when it is to be turned, and mixed together in a heap: it should be given to the cattle on the following day.

Fatting Swine.—If your object is to fatten your hogs cheaply, you will allow them sufficient time for the process, and make them thoroughly fat before you kill them. It is best to begin to fatten them the latter part of August, or commencement of September, that they may be fit for the butcher before the weather becomes very cold, as it is hardly possible to make them thrive in cold weather.

A farmer stating the result of some experiments in Bath Society papers, vol. vi, p. 382, observes, "I invariably found that the quantities of food consumed (by fatting hogs) increased every week till the animal became three parts fat: after this period they eat but little, and almost all they eat turned to fat. It is therefore good policy to make them completely fat, and that only can be done by allowing them time."

It is said that hogs thrive best when there are but three or four in the same apartment of a pen. They are fond of society, though no better than a "swinish multitude;" when congregated in large assemblies, as they know no law but their own wills, and acknowledge no right but the right of the strongest, they sometimes condemn a weaker brother without judge or jury, and proceed to execute him without mercy. When, therefore, it is wished to fatten a considerable number, they should have several apartments separated by partitions, and there may be a general feeding trough, to which each division of animals may have separate access.

There is no greater mistake than that of gorging swine when first penned for fattening. They should on the contrary, be moderately and frequently fed, so that they be kept full, but do not loathe or reject their food; and in the end contract fevers and dangerous maladies, originating in a hot and corrupt mass of blood. In airy and roomy, yet moderately warm pens, well paved and boarded, they are healthy and thriving.—They show a disposition to be cleanly, however otherwise is supposed, and always leave their excrementitious matter in a part of the pen distinct from that in which they lie down. No animal will thrive unless it is kept clean.

Preserving Meat.—Meat may be preserved fresh many months by keeping it immersed in molasses. A joint of meat or any provision suspended in a flannel bag will keep sweet much longer than by most of the modes commonly practiced. The cooler and dryer the meat is when the flannel is put round it the better, and the flannel should be perfectly clean. Fresh meat put in a close vessel containing vinegar, will be preserved a considerable time. Tainted meat may be rendered good by pickling it in pearl-ash water some time. Before it is cooked, however, it should be dipped in vinegar a short time and then salted in brine.—*Genesee Farmer.*

To Destroy Vermin on cattle.—The following is an extract of a letter from our friend, *Edward Garrigues*, of Darby, (Pa.:)—

"Observing some observations relating to destroying vermin on cattle, I am also induced to remark, that a cow, much injured thereby, was cured immediately by rubbing down the spine, from head to tail, with Coc Indicus, or rather a decoction thereof, which produced an entire new coat of hair, and changed the appearance of the beast so much for the better, that the former owner would not have known her only by the mark of white on her hide."—*ib.*

Dear Haunch of Mutton.—When the present Duke of Bedford was Lord Lieut. of Ireland, he was once, when dining with Lord Sligo, earnestly recommended to taste a fine haunch of Glynde mutton, to which his Grace, himself a breeder and admirer of South Downs, and well acquainted with Mr. Ellman, readily acceded; but no politeness to his noble host would move him to finish the slice, or say it was other than rank in flavor and terribly tough. On inquiry the disappointed Marquis ascertained that his shepherd, who had been ordered to kill the best South Down Sheep, had, in accordance with the doctrines of political economy, which estimates every thing at its market price, actually slaughtered for the vice regal banquet a ram for which Lord Sligo had a few weeks before paid Mr. Ellman 200 guineas.—*Baxter's Library.*

THE GARDENER.

[From Bridgeman's Gardener's Assistant.]

HOP. Houblon. *Humulus lupulus.*

Although the Hop is not a culinary vegetable, as it is more or less used in every part of our country, it may not be amiss to treat of its culture. It is presumed, that in proportion as habits of temperance are inculcated, our citizens will have recourse to beer as a wholesome beverage; and as a great deal depends on the manner in which Hops are cured, I purpose giving directions for their management throughout; so as to enable those who choose, to prepare their own. My information is collected chiefly from Loudon's Encyclopœdia of plants.

The Hop has been cultivated in Europe an unknown length of time for its flowers, which are used for preserving beer. Its culture was introduced from Flanders in the reign of Henry the Eighth; though indigenous both in Scotland and Ireland it is little cultivated in those countries, owing to the humidity of their autumnal season. Like other plants of this sort, the Hop bears its flowers on different individuals; the female plants, therefore, are alone cultivated. There are several varieties grown in Kent and Surrey, under the name of Flemish, Canterbury, Goldings, &c.; the first is the most hardy, differing little from the wild or Hedge Hop; the Goldings is a very improved highly productive variety, but more subject to the blight than the other. The Hop prefers a deep loamy soil on a dry bottom; a sheltered situation, but at the same time not so confined as to prevent a free circulation of air. The soil requires to be well pulverized and manured previous to planting. In Hop districts, the ground is generally trenched either with a plough or spade. The mode of planting is generally in rows six feet apart, and the same distance in the row. Five, six or seven plants are generally placed together in a circular form and at a distance of five or six feet from each other. The plants or cuttings are procured from the most healthy of the old stools; each should have two joints or buds; from the one which is placed in the ground springs the root, and from the other the stalk. Some plant the cuttings at once where they are to remain, and by others they are nursed a year in a garden. An interval crop of Beans or Cabbages is generally taken the first year. Sometimes no poles are placed at the plants till the second year, and then only short ones of six or seven feet. The third year the Hop generally comes into full bearing, and then from four to six poles from fourteen to sixteen feet in length are placed to each hill. The most durable timber for poles is that of the Spanish Chesnut, which is much grown in Kent as coppice wood for that purpose. The after culture of the Hop consists in stirring the soil and keeping it free from weeds; in guiding the shoots to the poles, and sometimes tying them for that purpose with bass or withered rushes; in eradicating any superfluous shoots which may arise from the root, and in raising a small heap of earth over the root to nourish the plant. Hops are known to be ready for gathering when the chaffy capsulus acquire a brown colour, and a

firm consistence. Each chaffy capsule or leafed calyx contains one seed. Before these are picked, the poles with the attached stalks are pulled up, and placed horizontally on frames of wood two or three poles at a time. The Hops are then picked off by women and children. After being carefully separated from the leaves and stalks, they are dropped into a large cloth hung all round within the frame on tenter hooks. When the cloth is full, the Hops are emptied into a large sack, which is carried home, and the Hops laid on a kiln to be dried. This is always done as soon as possible after they are picked, or they are apt to sustain considerable damage, both in colour and flavour, if allowed to remain long in the green state in which they are picked. In very warm weather, and when they are picked in a moist state, they will often heat in five or six hours; for this reason the kilns are kept constantly at work, both night and day, from the commencement to the conclusion of the Hop-picking season. The operation of drying hops is not materially different from that of drying malt, and the kilns are of the same construction. The Hops are spread on a hair cloth, from eight to twelve inches deep, according as the season is dry or wet, and the Hops ripe or immature. When the ends of the Hop stalks become quite shrivelled and dry, they are taken off the kiln and laid on a boarded floor till they become quite cool, when they are put into bags.

The bagging of Hops is thus performed: in the floor of the room where Hops are laid to cool, there is a round hole or trap equal in size to the mouth of a Hop bag. After tying a handful of Hops in each of the lower corners of a large bag, which serve after for handles, the mouth of the bag is fixed securely to a strong hoop, which is made to rest on the hedges of the hole or trap; and the bag itself being then dropped through the hole, the packers go into it, when a person who attends for the purpose, puts in the Hops in small quantities, in order to give the packer an opportunity of packing and trampling them as hard as possible. When the bag is filled, and the Hops trampled in so hard as that it will hold no more, it is drawn up, unloosed from the hoop, and the end sewed up, other two handles having been previously formed in the corners in the manner mentioned above. The brightest and finest coloured Hops are put into pockets or fine bagging, and the brown into coarse or heavy bagging. The former are chiefly used for brewing fine ale, and the latter by the porter brewers. But when Hops are intended to be kept two or three years, they are put into bags of strong cloth and firmly pressed so as to exclude the air.

The stripping and stacking of the poles succeeds to the operation of picking. The shoots or bind being stripped off, such poles as are not decayed are set up together in a conical pile of three or four hundred, the centre of which is formed by three stout poles bound together a few feet from their tops, and their lower ends spread out.

The produce of no crop is so liable to variation as that of the Hop; in a good season an acre will produce 20 cwt. but from 10 to 12 cwt. is considered a tolerable average crop. The quality of Hops is estimated by the abundance or scarcity of an unctious clammy powder which adheres to them, and by their bright yellow colour. The expenses of forming a Hop plantation are considerable; but once in bearing, it will continue so for ten or fifteen years before it requires to be renewed. The Hop is peculiarly liable to diseases; when young it is devoured by fleas of different kinds, at a more advanced stage it is attacked by the green fly, red spider, and ottermoth, the larvæ of which prey even upon its roots. The honey dew often materially injures the Hop crop; and the mould, the fire-blast, and other blights injure it at different times towards the latter period of the growth of the plants.

The young shoots of both wild and cultivated Hops are considered by some as very wholesome, and are frequently gathered early in the Spring, boiled, and eaten as asparagus. The stalk and leaves will dye wool yellow. From the stalk a strong cloth is made in Sweden, the mode of preparing which is described by Linnæus in his Flora Suecica. A decoction of the roots is said to be as good a sudorific as Sarsaparilla; and the smell of the flowers is soporific. A pillow filled with Hop flowers will induce sleep, unattended with the bad effects of soporifics which require to be taken internally.

[From the New York Farmer and Gardener's Magazine.]

Use of Tanner's Bark in Cultivating the STRAWBERRY.

Mr. Editor,—I have a word to communicate upon the culture of the Garden Strawberry, that most delicious production of earth. I do not speak of the *kind*, or the *quality* of this fruit, but of the *method* to be adopted in cultivating any kind of it, in any soil. It is well known to all who have cultivated the strawberry, that much pains are requisite to keep a strawberry bed clear from grasses, and the too rapid increase of roots and runners which hinders the fruitfulness of the parent stock. Indeed, such persevering attention is required during the summer months to clip the runners or tendrils of the strawberry, to prevent their covering the whole ground, that were it not for the deliciousness of the fruit, and the convenience of having it at hand for so long a portion the season, I would have relinquished the culture of it.

But while I was preparing my strawberry bed the last spring, and was speaking to a friend who had visited me from a distance, of the labor that was requisite to cultivate the strawberry with success, he said to me, "I have seen in one instance, in my part of the country, the expedient of applying tanner's bark, such as is used for banking houses for the winter, to the strawberry bed, filling the space between the hills to the depth of three or four inches." I asked him the utility of that. He said "it possessed the two-fold advantage of preventing the growth of grass between the hills, and the fibres of the tendrils from striking into the ground and becoming roots to new stocks, whilst it did in no sense prevent the growth and fruitfulness of the hills." This appeared so rational that I at once applied the bark, and found it to succeed beyond my expectation. I had no occasion to hoe my strawberry bed through the season. If a grass appeared through the tan, I could remove the tan with my fingers and extract the weed from the roots, and replace the tan; and if a runner shot forth its fibres into the tan, and they became roots, it only required to raise the runner with the finger, and it would quit the bark the whole length of the tendril, with the greatest readiness, because there was not soil enough in the bark to fasten the roots, and the bark being coarse and dry, it would fall from the fibres as soon as the runner was raised. My strawberries did as well as others this season, with one half or third the labor they formerly required; and I thought the tan prevented the too powerful action of the sun upon the roots of the strawberry, while the reflection of the sun from the surface of the bark tended to mature the fruit. There is another advantage derived from the tan: it prevents the strawberries from becoming covered with dirt, as they ordinarily are, during showers and heavy rains; and the tan, instead of detracting from the beauty of the garden, actually contributes to it. The green hills of the strawberry rising up through the red tan in regular order, have something of the appearance of verdant islands rising out of a placid ocean. I apprehend, likewise, that the tan will prove a defence to the roots against the freezing and thawing of winter, but I have not had experience in this. In the spring, when the bed is to be cultivated in the usual manner, we have only to scrape the tan aside, and replace it as soon as the the bed is made. I should select tan that had been drenched by the snows and rains of one winter, lest there might be too much astringency in the bark directly from the vat of the tanner.

I am, very respectfully, yours,

H. H.

Oct. 24, 1834.

REMARKS.—The writer of the above is a clergyman, who has written some of the best communications that have appeared in the Farmer. He pays for his subscription in the above currency. We should be pleased to receive the same payment from other clergymen.—[ED. N. Y. F.]

[From the Northampton Courier.]

CULTURE OF SILK.

The Secretary of Hampshire, Franklin and Hampden Agricultural Society, furnishes us with the following facts in relation to Silk Worms and Mulberry Trees:

At the late show of the Hampshire, Franklin, and Hampden Agricultural Society, Elizur Goodrich, jr. esq. presented a claim for premium on white mulberry set on his farm in Montgomery, in the county of Hampden, and obtained the first premium. He states than in 1833 he had 9000 mulberry trees set on one acre, the rows 4 feet apart, and trees 12 to 18 inches apart in the rows. In 1834 had 20,000 mulberry trees set on three acres, the rows 6 feet apart and trees 12 to 18 inches apart in the rows; also, 9000 mulberry trees set on four acres, the rows 6 feet apart and trees 3 feet apart in the rows; that he planted potatoes between the rows, had a good crop, and found the cultivation of the potatoes was advantageous to the mulberry trees. Expecting to use the leaves in the manufacture of silk, he intends to keep the trees cut down to 6 or 8 feet, for the convenience of gathering leaves. The trees are from 3 to 4 years old and very thrifty.

Mr. Timothy Smith of Amherst, in the county of Hampshire, also presented his claim for premium on the white mulberry, and obtained the society's premium. He represents that he has 17,443 white mulberry trees, of which 3638 are set out on about 100 rods of ground, in rows 8 feet apart, and the trees 2 feet apart in the rows, residue set more compact for the purpose of topping to feed worms. He planted potatoes between the rows, had a great crop, and found the hoeing among the potatoes beneficial to the mulberry trees. From the experience he has had in feeding worms, calculates that half an acre set with white mulberry will produce feed for 100,000 worms,—says he has what he considers five species of worms, viz: the black annual worm, producing *one* crop in a year of *yellow* cocoons; also the black worm, producing *two* crops in the year of *yellow* cocoons—the grey worm—the large white and the small white worm, producing two crops a year of *white* cocoons. The present year has fed only about 30,000 worms, but thinks his mulberry trees might give sufficient food for an *hundred thousand* worms.

He had worms on feed when the late severe frosts came, and gathered a quantity of leaves while frozen, packed them in a sack which had been used for salt; in this state the leaves were kept green and in good condition, so that he fed his worms two weeks with them, and the worms devoured them with the same avidity as before they had been frozen. The frost completely destroyed the leaves remaining on the trees. Mr. Smith now thinks that leaves may be preserved through the winter for winter and early spring use. He has 357 promising seedling plants of the Morus multicaulis, the product of one paper of the Chinese mulberry seed which he had of the society last spring. On this subject the committee would remark, that from the *source* and *peculiar* circumstances under which the seed was obtained from the interior of China, it is believed to be *genuine*, and not improbable the first good seed imported. The seed has been distributed into several towns in the county, and generally given a good return, unless when planted or sown too deep. The most favorable depth is about one quarter of an inch, regard being had to the soil.

The seedlings of the present year standing some distance from each other, gave outside branches, some of which, as an experiment, were made into cuttings, set in the ground with one bud exposed, and did well, although done in a very hot and dry season, and while the branches were green and tender. Some seedlings of the present year produced leaves measuring 9½ by 8½ inches before the severe frost, and had the weather continued mild a few weeks longer, it is thought some leaves would have attained the size of 12 to 14 inches. Some seed was sent northerly and southerly to a considerable distance, and one parcel to the distance of 5 or 600 miles, and did well. Should no more seed be received from China, there is now a sufficiency of grown trees and seedlings in such forwardness, as in a short time to supply the whole limits of the society with the real Morus multicaulis.

A Lapland summer, including also what in other countries is called spring & autumn, is 56 days.

MISCELLANEOUS.

HUMAN WEIGHT AND HEIGHT.

From observations recently made in Europe, it appears that the average weight of male infants at birth is about 6½ lbs. and the height 1 foot 5¼ inches. The average weight of females at birth is a fraction less than 6 lbs. and the height 1 foot 5¼. These facts seem to prove that there is a natural inequality in the two sexes both as respects weight and height.

From birth to the age of seven days, the infant is said to lose in weight. From this time, however, its weight increases. This, if true, is a very curious circumstance.

Man attains his greatest weight at 40 and begins to lose very sensibly at 60; woman does not attain her weight till 50; but she does not appear to gain perceptibly from the age of 18 to 40.—Both sexes at the period of complete developement, weigh about twenty times as much as they did at birth.

In old age both sexes lose about 10 or 12 lbs. of their weight, and three quarters of an inch in height.

The average weight of adult males, according to the foregoing estimate, is about 130; that of females a little less than 120. The average weight of males (old or young taken together) is 96 pounds; that of an individual without any reference either to age or sex, 91 pounds.

The height of the Laplanders and Patagonians—the two extremes of the human race—is as follows:

The Laplander is from 4 to 4 feet six inches high. His average height is not far from 4 feet, and the women are nearly the same. The Patagonian males are from 4 feet 6 inches to 6 feet 3 inches. The women are generally 7 to 8 inches shorter.

It is thought that the climate and locality have less to do with the stature of men than the race, though climate doubtless has some influence.—The Pickerais, close by the Patagonians, are much inferior in height; and the Silesians, who are a short people, live near the Saxons, who are probably the tallest people in Europe.

The foregoing estimates are derived from the London Medical Gazette; and so far as weight is concerned, are based chiefly on observations made at the city of Brussels. We believe that there is a greater inequality between the adults of the two sexes in America than in Holland; that infants are heavier; and that the adult males of New England are 10 to 1 at the least, heavier than those of Brussels. We are also of opinion, that the average height of the men of Patagonia is rather more than appears from the above statement. We think it is nearly six feet.

Shoe Blacking.—Perhaps the best in the world is elder berries. Mash the berries with your hand in a large kettle of water, set them in the shade a few days, filling them up with water. After it is cool, strain and wring them thro' a coarse cloth, and then boil it down to the thickness of molasses. Put a small quantity with a feather on a brush, rub the shoe till there is a fine gloss. The same will make good writing ink.

In the last number of that excellent publication, the People's Magazine, published every fortnight at the low rate or one dollar a year, there is an article headed "Burning green wood," which contains information that may be valuable to many of our readers at this season. It is a common opinion that a little green wood mixed with dry makes a fire hold out longer. The green wood certainly burns longer than the dry; for a great deal of heat from the dry is taken up in evaporating the water or sap of the green. It is calculated that an average cord of green wood contains about 140 gallons—more than two hogsheads—of water. It is also ascertained that the heat required to evaporate this quantity of water, would raise thirteen hogsheads of water to a boiling temperature. Now, if two millions of families in the United States burn upon the average a cord of green wood each, in the compass of a year, the loss of heat would be sufficient to boil more than 27 million hogsheads of water; and if it takes a cord of good wood worth $4 to raise 100 hogsheads to boiling heat, the amount of the loss would be about a million of dollars.

The farmer who brings into town a cord of green wood, has as heavy a load as another who should put on the top of dry white oak three quarters of a cord of seasoned pine, or one hogshead and two barrels of water.

A table is given in the article, from Brown's Sylva Americana, to show the relative quantity of charcoal, or real combustible matter, in the various kinds of fire wood. Shellbark hickory is taken as the standard, and set down as containing 100 parts. In comparison with it, white oak contains 81; white ash 77; scrub oak 73; red oak 69; black oak 66.—*Baltimore American.*

Wholesome Meat.—All meats, say writers on medical subjects, are best when the animal is at maturity. Hence to delicate persons, chickens, lamb, veal, or pig are not near so wholesome or nutritive as beef, fowl, mutton and pork.

Pickling Pork.—The following is the method formerly practiced for *baconing*, or pickling pork, by the famous buccaniers of America. First, they cut the flesh into long pieces about an inch and a half thick; and, after sprinkling it with salt, and suffering it to remain in that state 24 hours, these slices were next dried in stoves till they acquired a bony hardness, and a deep brown color. Pork, treated in this manner, if packed in cakes, may be preserved for upwards of a whole year; and when soaked in luke-warm water, becomes plump, and has a rosy appearance. It likewise possesses a grateful flavor under the various forms of cookery, and it is relished by the most delicate palate.—*Domestic Encyclopædia.*

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BALTIMORE PRODUCE MARKET.

☞ *These Prices are carefully corrected every* MONDAY.

	PER.	FROM	TO
BEANS, white field,	bushel.	——	3 00
CATTLE, on the hoof,	100lbs.	5 00	6 00
Slaughtered,	"	3 00	4 00
CORN, yellow,	bushel.	54	55
White,	"	54	55
COTTON, Virginia,	pound.	12	15
North Carolina,	"	14	16
Upland,	"	14	16
FEATHERS,	pound.	35	37
FLAXSEED,	bushel.	1 62	1 65
FLOUR—Best white wheat family,	barrel.	6 00	6 50
Do. do. baker's,	"	5 50	6 00
Do. do. Superfine,	"	4 75	5 00
Super Howard street,	"	4 62	4 75
" " wagon price,	"	4 50	——
City Mills, extra,	"	4 87	5 00
Do.	"	4 75	4 87
Susquehanna,	"	5 25	——
Rye,	"	4 00	4 12
GRASS SEEDS, red Clover,	bushel.	5 00	6 00
Timothy (herds of the north)	"	3 00	3 50
Orchard,	"	3 00	3 50
Tall meadow Oat,	"	2 00	2 50
Herds, or red top,	"	1 25	——
HAY, in bulk,	ton.	15 00	——
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HOGS, on the hoof,	100lb.	5 00	——
Slaughtered,	"	5 50	——
HOPS—first sort,	pound.	15	——
second,	"	13	——
refuse,	"el.	11	——
LIME,	bu'h	30	33
MUSTARD SEED, Domestic,	"	5 00	6 00
OATS,	"	30	32
PEAS, red eye,	bushel.	60	——
Black eye,	"	80	85
Lady,	"	100	——
PLASTER PARIS, in the stone,	ton.	3 12	——
Ground,	barrel.	1 37	——
PALMA CHRISTA BEAN,	bushel.	1 50	1 56
RAGS,	pound.	3	4
RYE,	bushel.	62	64
TOBACCO, crop, common,	100 lbs	4 25	5 00
" brown and red,	"	5 00	7 00
" fine red,	"	7 00	9 00
" wrappery, suitable for segars,	"	6 00	12 00
" yellow and red,	"	8 00	12 00
" yellow,	"	13 00	17 00
" fine yellow,	"	15 00	25 00
Seconds, as in quality,	"	3 50	5 00
" ground leaf,	"	5 00	9 00
Virginia,	"	4 00	——
Rappahannock,	"	——	——
Kentucky,	"	4 00	9 00
WHEAT, white,	bushel.	1 08	1 09
Red,	"	95	1 00
WHISKEY, 1st pf. in bbls.	gallon.	31	32
" in hhds.	"	29	——
" wagon price,	"	27	28
WAGON FREIGHTS, to Pittsburgh,	100 lbs	——	1 25
To Wheeling,	"	——	1 50
		washed.	*unwash*
WOOL, Prime & Saxon Fleeces,	pound.	50 to 60	24 to 26
Full Merino,	"	44 50	22 24
Three fourths Merino,	"	37 44	22 24
One half do.	"	33 37	22 24
Common & one fourth Meri.	"	30 33	20 22
Pulled,	"	31 33	22 24

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,	barrel.	$2 50	$4 00
BACON, hams, new,	pound.	11	——
Shoulders,	"	8	9
Middlings,	"	——	——
BUTTER, printed, in lbs. & half lbs.	"	25	37
Roll,	"	15	25
CIDER,	barrel.	3 00	4 00
CALVES, three to six weeks old	each.	4 00	7 00
COWS, new milch,	"	22 00	30 00
Dry,	"	9 00	12 00
CORN MEAL, for family use,	100lbs.	1 50	1 56
CHOP RYE,	"	1 56	1 62
EGGS,	dozen.	19	20
FISH, Shad, salted,	barrel.	5 75	6 00
Herrings, salted, No. 1,	"	4 75	——
Mackerel, No. 1, 2 & 3,	"	4 87	7 00
Cod, salted,	cwt.	2 50	3 00
LAMBS, alive,	each.	1 25	2 00
Slaughtered,	quart'r	31	50
LARD,	pound.	8	9
ONIONS,	bushel.	62	75
POULTRY, Fowls,	dozen.	——	2 50
Chickens,	"	1 75	2 00
Ducks,	"	——	2 50
POTATOES, Irish,	bushel.	40	62
Sweet,	"	62	75
TURNIPS,	"	37	50
VEAL, fore quarters,	pound.	3½	4
Hind do.	"	6½	——

ADVERTISEMENTS

TO NURSERY MEN.

1630 Peach Stocks—One year old.
45 do. do.—two years old.
520 Fear do. two do. do.
740 Apple do. two do. do.
For sale cheap. Enquire at this Establishment.
Dec 9.

GRAPE VINES.

HERREMONT S Madeira, one, two, and three years old, from 25 cents to 75 each.
Isabella, two and three years old, at 25 to 50 cts each.
Catawba, one year old, 25 cts. each.
White Scuppernong, two years old, at 37½ cents each.
Sultana, one year old, at 50 cts. each.
Woodson, two years old, at 37½ cents each.
Red Bland, one year old, at 25 cts. each.
Are for sale at this establishment, and will be well packed to go any distance. no. 25

GAMA GRASS SEED

JUST received, and for sale at this Establishment—Price 50 cents per ounce.

PEA FOWLS.

ONE pair 2 years old, and one pair 3 years old, for sale at this establishment. Price $3 a pair. no 4

MORUS MULTICAULIS.

THE subscriber has on hand a few hundred of this celebrated Tree, unrivalled in the quality of its leaves as food for the silk worm, for which he is ready to receive orders (accompanied by the cash) with *particular* directions for the delivery of the trees on or after the first of Nov. next. Price 50 cents each, $5 per dozen, or $40 per hundred.

The success and ease with which this tree is propagated, the extraordinary quickness of its growth, the superiority of its leaves over *all* others for the silk culture, and its uncommon luxuriance and beauty, altogether recommend it to the favourable notice of *every farmer* as a most valuable acquisition. I. I. HITCHCOCK,
aug. 26 Amer. Far. Estab.

BULBOUS ROOTS.

HYACINTHS, Tulips and a general assortment of Bulbous Roots, suitable for the present season, for sale low at this establishment by
Oct. 28. I. I. HITCHCOCK.

BAKEWELL RAMS.

TWO Bakewell Rams of good size and quality, for sale by a farmer near Baltimore at $20 each. Apply to I. I. HITCHCOCK,

WESTPHALIA GEESE.

A FEW pairs of these very superior Geese are now ready for delivery at 5 dollars a pair. Apply to I. I. HITCHCOCK,
no 18 Amer. Far. Estab.

WHITE TURKIES.

I HAVE now ready for sale, several pairs of these truly beautiful fowls, at $5 a pair, they are of this year's crop. I. I. HITCHCOCK,
no 18 American Farmer Establishment.

FRUIT TREES—CHEAP.

An Invoice of fruit trees from a first rate nursery, having been missent, is offered by the owner for sale a at reduced amount. The opportunity is a favorable one for procurring a lot of first rate trees, at a great bargain. The following is a list of the trees which are laid in the ground by the heels so as to continue unhurt till next spring if necessary.

APPLES.

2 Monstrous Pippin.
2 Flushing or Esopus Spitzenburgh.
2 Royal Pearmain.
2 Long Island Russet.
2 Winter Pearmain.
2 Alexander—a new Russian apple, very large and of great celebrity.
2 Rhode Island Greening.
2 Pomme d'appi, or Lady apple.
2 Carthouse.
2 Newtown Spitzenburgh.
2 Bellflower.
2 Vandevere.
2 Red sweet Vandevere.
2 Michael Henry Pippin.
1 Winesap.
1 Rambo or Romanite.
1 Large Yellow Newtown Pippin.
6 York Greening.
7 Red Streak.

PEACHES.

1 Teton de Venus.
4 Malcaton.
1 Lehman's cling.
2 Gough's Cling.
3 Oblong open Peach.
1 Fine Cling.
2 Early Etna.
4 Budded trees that have lost their labels.

PEARS.

2 Jagonelle.
1 Portugal.
1 Summer bergamot.
1 Ambert.
1 Butter.
1 Seckel.
2 St. Germaine.

PLUMS.

1 Peters' large Yellow Gage.
1 French do. do.
1 Gage.
1 Egg.
1 Imperial.
1 Bolmar's Washington.
1 Blue Damascene.

CHERRIES.

2 Morrello
1 Orleans.
2 May Duke.

QUINCES.

1 Portugal.
1 Orange.

The Invoice including packing mats, &c. amounts to $30, and the whole will be sold for $20, which may be sent to I. I. HITCHCOCK.
Amer. Farm. Estab.

AGENCY FOR TREES, &c.

THE subscriber respectfully offers his services to his customers and the public generally, as agent for the procurement of Fruit and other Trees. It may not be generally understood or duly considered, that few nurseries contain *all* kinds of trees in equal perfection. One, for instance, is celebrated for its fine apple trees, another for its peaches, and a third for its plums or pears, while scarce any of them can make up a collection of *all kinds* of trees of the best quality. In this respect the subscriber flatters himself that he possesses peculiar advantages. His own nursery is not extensive or forward enough to afford many trees for sale yet, and his acquaintance with nearly all the most eminent nurserymen in this country, and of the peculiar excellencies of their respective establishments enables him to select from them all, probably a better collection of fruit trees than any one of them can furnish. Trees ordered from any particular nursery, or to be selected by me, will be charged at nursery prices and 10 per cent commission added. Orders ought to be forwarded immediately, and all confided to the subscriber's agency shall receive his best attention.
I. I. HITCHCOCK,